



Local Favorites

All Entrées prepared daily and served with freshly baked bread

Broiled Haddock* 26

Fresh haddock prepared with lemon, white wine, butter and Ritz cracker crumbs served with house rice and farm fresh vegetables

Herb Roasted Half Chicken* (GF) 24

House roasted half chicken rubbed with fresh herbs, served with pan jus, Yukon gold mashed potatoes and farm fresh vegetables

Grilled House Cut Steak Tips* (GF) 27

Prepared in our house marinade with peppers, onions and mushrooms served with house rice and farm fresh vegetables

Signature Entrées

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Almond Crusted Haddock* 29

Baked to a golden brown, served with Caponata vegetables and Yukon gold mashed potatoes

Pan Roasted Scottish Salmon* 31

Glazed with a honey shoyu reduction over wasabi mashed potatoes with crispy 5-spice dusted wontons and grilled Shiitake mushrooms

Pan Seared Ahi Tuna* (GF) 32

Served over sesame scallion sticky rice with an Asian slaw, sweet chili sauce, and fresh grated wasabi root

Vegetarian or Vegan Delight 24

Specially prepared daily by our Culinary Team

Two Jumbo Lump Crab Cakes 33

Our own house recipe, baked and served with a Dijon remoulade, Yukon gold mashed potatoes and farm fresh vegetable

Maple Bacon Crusted Pork Tenderloin* 30

Seared pork medallions topped with maple bacon jam and buttered panko, finished with a roasted apple brandy sauce served with a crispy potato cake and fresh vegetables

Grilled Filet Mignon* 37

With local grilled marinated mushrooms and a Pinot glaze served with savory blue cheese and bacon bread pudding, sour cream whipped potatoes and fresh vegetables

Note: Gluten-Free Rolls and Sliced Bread are available upon request

Specially prepared by our Executive Chef and the WMH Culinary Team

Note: (GF) indicates the item is made Gluten Free
 95 % of our menu is made or can be ordered Gluten Free
 Please ask your server, bartender or hostess for assistance with ordering & indicate any food allergies

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please allow extra time for medium-well and well-done meats.

For the comfort of our guests, please turn off cell phones and refrain from using them in the Restaurant.

LEDGES

WHITE MOUNTAIN HOTEL & RESORT

Signature Soups and Salads

“Award Winning” Seafood Chowder (GF)	8 / 10	The “Wedge” Salad (GF)	10
Soup du Jour	6 / 8	Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy blue cheese dressing	
Classic French Onion Soup Gratinée	9		
Caesar Salad	7 / 10		
Made with a homemade egg-less dressing			
House Greens (GF)	7 / 9	Enjoy any salad with the addition of:	
House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers		Grilled Chicken *6 Grilled Shrimp *10	
		Grilled Salmon *10 Steak Tips *10	

Appetizers

House Cut Fries (GF)	9	Tullamore Wings (GF)	13
Choice of sea salted or truffle parmesan		Tasty, juicy wings fried golden brown and tossed with traditional “Buffalo” sauce, served with celery and carrot sticks, and a side of bleu cheese	
Blistered Sesame Edamame (GF)	9		
Pan blistered soy pods with ginger, tamari and garlic			
Note: Also available steamed with sea salt			
Fried Garlic Infused Cheese Curds	11	Nachos Grande (GF)	16
Golden fried cheddar curds with sriracha aioli		Fresh corn tortillas with heirloom grape tomatoes, Bermuda onion, corn, black beans and bell peppers smothered in melted Cheddar Jack cheese	
Jumbo Shrimp Cocktail (GF)	16	Add Grilled chicken or pulled pork*	6
Five jumbo shrimp served with cocktail sauce and fresh lemon		Add Guacamole	5

Sandwiches

All sandwiches are served with choice of House-cut Fries or Cole Slaw

Thai Vegetable Wrap	11	Panko Fried Cod Sandwich	13
Fresh julienne vegetables, sliced avocado, purple cabbage and fresh mango tossed in a spiced peanut sauce and served in a spinach wrap		On a Challah roll with a basil aioli, arugula and vine-ripened tomato	
Add Grilled chicken* or tempeh	6	Note: Also available is our “ <i>Classic Fishwich</i> ” served with broiled white fish and American cheese	
BBQ Pulled Pork Sandwich	13	Pineland Farms Burger*	13
Fresh grilled pineapple slices, house made Hawaiian style BBQ sauce, sliced Bermuda onion and melted Swiss on a toasted Challah roll		An 8 oz. burger from Pineland Farms of New Gloucester, ME with your choice of cheese. Served with sliced tomato and lettuce on a challah roll	
		Add Great Hill Blue Cheese	2
		Add Applewood smoked bacon*	3
		Add Sautéed mushrooms & onions	3
		Add Guacamole	3

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Drink Menu

For Bottled Wine Selection, Please Request a Wine Book

BEER

On Tap

New England Craft Beers

Tuckerman's Pale Ale, North Conway, NH
 Stoneface IPA, Newington, NH
 Moat Mountain Czech Pilsner, North Conway, NH Sam
 Adams Seasonal, Boston, MA
 Bartender's Whim

Bottled

Budweiser – Bud Light
 Blue Moon – Coors Light – Corona Guinness –
 Heineken
 Michelob Ultra – Miller Lite – Stella Artois Angry
 Orchard Hard Apple Cider
 White Claw Hard Seltzer: mango or black cherry Non-
 Alcoholic Feature

IRISH WHISKEY

Bushmills	10
Connemara, peated single malt	15
Jameson	10
John Powers	11
Knappoque	14
Red Brest 12 year	20
Tullamore Dew	10
Tullamore Dew 12 year	15

LAST IN STOCK

Bushmills Red Bush – Irish Whiskey	10
Kilbeggan – Irish Whiskey	10
The Irishman – Irish Whiskey	13

SEASONAL SELECTIONS

Leaf Peeper 12

Captain Morgan Rum, apple cider, top with champagne,
with cinnamon sugar rim

Apple Cider Margarita 13

Silver Tequila, apple cider, lemon/lime juice, Irish cream
sprinkled with ground cinnamon

Candy Apple Martini 12

Butterscotch Schnapps, vodka, cranberry juice and apple
pucker rim with smoked caramel & cinnamon sugar

Royal Treatment 14

Empress 1908 Gin and white cranberry juice topped with
sparkling wine and garnished with fresh berries and mint

Pumpkin Martini 13

Vanilla vodka, pumpkin liqueur, and Bailey's Irish Cream,
smoked caramel, cinnamon sugar rim

White Mountain Green Tea 10

Westcork Irish Whiskey, Peachtree Schnapps, Sprite,
and a splash of soda water

Butterscotch White Russian 12

Absolute Vodka, Tia Maria, Butterscotch Schnapps and
cream

Italian Surfer 12

Stoli Raz, Amaretto DiSaronno, and Malibu Rum with
pineapple juice

Echo Lake 10

Malibu Coconut Rum, Blue Curaçao, and pineapple juice
served straight-up with a flaked coconut rim

Seasonal Red Sangria 10

Wines by the Glass

House Wines	5 oz.	9 oz.
Pinot Grigio * Chardonnay * White Zinfandel	7	
	11	
Merlot * Cabernet Sauvignon		

Sparkling Wines

Mionetto, Prosecco, Italy	single serve	12
Domaine Chandon Brut, CA	single serve	12

White Wines

	5 oz.	9 oz.
Perfetto, Pinot Grigio, Italy	8	12
Harbor Town, Sauvignon Blanc, New Zealand	10	14
Josh Cellars, Sauvignon Blanc, CA	9	13
Kendall-Jackson, Chardonnay, CA	10	14
Butternut, Chardonnay, CA	13	18
Broadbent, Vino Verde Rose, Portugal	10	14
Bex, Riesling, Mosel, Germany	9	13
William Hill, Chardonnay, CA	9	13
Voga, Moscato, Pavia, Italy	9	13

Red Wines

	5 oz.	9 oz.
DeLoach, Pinot Noir, Napa, CA	10	14
Argyle Pinot Noir, Willamette, OR	15	20
Santa Cristina, Tuscany, Italy	11	15
Trapiche, Broquel, Malbec, Mendoza, Argentina	10	14
Noble Vines 181, Merlot, Lodi, CA	9	13
Heritage by Browne, Cabernet Sauvignon, WA	11	15
H3, Cabernet Sauvignon, Columbia Valley, WA	12	17

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FAVORITES

Blueberry Lemonade 13

Locally made Cold River Blueberry Vodka, simple syrup, fresh
lemon juice, and a splash of lemonade. Garnished with fresh
blueberries.

Blood Orange Cosmo 13

Effen Blood Orange Vodka, Cointreau, fresh lime juice, and a splash
of cranberry juice

Spa Refresher 13

Muddled cucumber, mint, and organic simple syrup topped with
Effen Cucumber Vodka, elderflower liqueur, and finished with a
splash of soda water

Effen Mule 12

Effen Vodka, ginger beer, and a drizzle of maple syrup

Espresso Martini 14

Three Olives Triple Shot Espresso and Vanilla Vodka's, Godiva
Dark Chocolate Liqueur, and a shot of espresso

Mirage 14

Tanqueray Gin, elderflower liqueur, and sauvignon blanc

Wobbly Knees 12

Locally made Tamworth Botanical Gin with honey, fresh squeezed
lemon, and orange juice

Maple Old Fashioned 13

Muddled organic simple syrup and orange bitters topped with Knob
Creek Smoked Maple Bourbon and finished with a splash of soda
water

Café Mocha 10

Milk Chocolate Godiva Liqueur, dark crème de cacao, and hot
coffee. Topped with whipped cream.

Tullamore Coffee 10

Tullamore Dew Irish Whiskey and hot coffee.
Topped with whipped cream.

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Single Malt Scotch

HIGHLANDS	
Dalwhinnie 15 year	20
Glenmorangie 10 year	13
Glenmorangie Quinta Ruban 12 year	15
Glenmorangie Nectar D'Or	18
The Macallan 12 year	18
The Macallan 15 year Triple Cask	32
ISLAY	
Bowmore 12 year	15
Lagavulin 16 year	23
Laphroaig 10 year	14
Laphroaig Quarter Cask	17
ISLE OF SKYE	
Talisker 10 year	17
LOWLANDS	
Auchentoshan 12 year	13
SPEYSIDE	
Balvenie Doublewood 12 year	18
Balvenie Caribbean Cask 14 year	21
Balvenie Single Barrel 15 year	24
Glenfiddich 12 year	13
Glenfiddich Solera 15 year	19
Glenfiddich 18 year	28
Glenlivet 12 year	13
Glenlivet 15 year	18
Glenlivet Nadurra 16 year	21
WESTERN HIGHLANDS	
Oban 14 year	20
LAST IN STOCK	
Lagavulin 8 year, 200 th Anniversary - Islay	16
Laphroaig Select - Islay	14

BOURBONS

Angel's Envy	15
Baker's aged 7 years	16
Basil Hayden	14
Blanton's Single Barrel	17
Booker's aged 8 years	21
Buffalo Trace	10
Bulleit	10
Eagle Rare	12
Colonel E.H. Taylor single barrel	14
Elijah Craig 12 year small batch	11
Four Roses small batch	12
Jefferson's Reserve small batch	15
Knob Creek	12
Maker's Mark	10
Redemption High Rye Bourbon, Indiana	10
Willett Pot Still Bourbon	15
Woodford's Reserve	13

RYE

Bulleit Rye	10
White Mountain Chocorua Rye, Tamworth, NH	16
Knob Creek small batch Rye	12
Little Book small batch Rye	28
Putnam, Rye, Boston	14
WhistlePig, Rye, aged 10 years, Vermont	21

LAST IN STOCK

George T. Stag - Bourbon	26
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